

Ricotta Cheesecake (Tora di Ricotta)

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Lidia Bastianich, La Cucina Di Lidia



Servings: 6

Preparation Time: 12 hours

I discovered this recipe in Lidia Bastianich's cookbook La Cucina di Lidia. All the recipes in the book are from the cuisine of Northern Italy and her home in Istria. The preparation of this cheesecake is unique and the results are delicious and creamy.

1 pound whole milk ricotta cheese

1/3 cup raisins

2 tablespoons dark rum, optional

3 large whole eggs, separated

1/2 cup sugar

1 pinch salt

1 medium lemon, zested

1 medium orange, zested

1/3 cup pine nut (pignolia)

2 tablespoons butter, unsalted, softened

1/4 cup bread crumbs

EQUIPMENT: cutting board, knife, zester, measuring cups and spoons, 3 small bowls, electric mixer with whip and blade attachments, 6" springform pan or line a 6" cake pan with 3" sides with aluminium foil, rubber spatula, cheesecloth, medium size wire mesh strainer, medium size bowl, pastry brush

Drain the ricotta cheese for 8-10 hours or overnight in a cheesecloth lined strainer and place in the refrigerator. After the ricotta has drained, proceed to the next steps.

In a small bowl, soak the raisins in the rum (or, you can soak them in a little fresh squeezed orange juice).

Prepare the springform pan: Brush the inside of the pan with the softened butter, coat the inside of the pan with bread crumbs and shake out the excess. Preheat the oven to 375 degrees.

Using the electric mixer and the blade attachment, beat the egg yolks with the sugar until pale yellow. Add the drained ricotta, salt and citrus zests. Blend thoroughly.

Add the pine nuts and raisins and rum, and blend well.

In a separate mixing bowl, beat the egg whites until they form stiff peaks. Fold the whites into the ricotta mixture.

Pour the cheesecake mixture into the prepared pan. Bake in the middle rack of the oven for 30 - 40 minutes. The cake will puff up and the center should be set and not be jiggling when you move the cake pan. Remove from the oven and place the pan on a cake rack to cool. When the cake is cooled, it can be refrigerated to cool further. Remove the springform rim and serve.

Cuisine: New Recipe

Per Serving (excluding unknown items): 371 Calories; 20g Fat (48.6% calories from fat); 14g Protein; 34g Carbohydrate; 1g Dietary Fiber; 142mg Cholesterol; 155mg Sodium; 0g Total Sugars; 0mcg Vitamin D; 196mg Calcium; 2mg Iron; 277mg Potassium; 0mg Phosphorus. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 3 Fat; 1 Other Carbohydrates.